

# FOOD PAGE

Quality and Service

## Watermelons

Watermelons are now at their best, fine red meat fruit price—2c per pound (delivered with other groceries only.)

- Peaches, fine California Elbertas, \$1.75 box, 65c basket.
- Apricots, ready for canning, \$2.85 per box, \$1 per basket.
- Cantaloupes, 15c and 2 for 25c.
- White Grapes, 25c per pound.
- Pears (ripe and juicy), 75c per basket, 15c per pound.
- Peach Plums, 35c per basket.
- Black Berries and Logans, 15c per box.
- Grape Fruit, 10c and 2 for 25c.
- Oranges Lemons (extra large and juicy), 40c per dozen.
- Casabas, 6c per pound.
- Bananas (Ripened just right), 2 pounds for 35c.

### BEVERAGES

Order some of these hot weather drinks and keep them on ice: Cliquot Club Ginger Ale, Root Beer and Sarsaparilla. Weinhard's Luxo, Toko and Appo; Phez, Loju and Appleju; Bevo.

Sugar by the Sack ..... \$22.50

### FISCHER'S ART FLOUR

Made of Good Old Wheat, per sack ..... \$3.60  
Per Barrel, \$14.00.

## Roth Grocery Co.

PHONES 1885-6-7

Quality and Service

### The Daily Recipe Hints of Friday Market Page

#### FRENCH WAY OF COOKING

**CABBAGE**  
Chop cold boiled white cabbage and let it drain till perfectly dry; stir in some melted butter to taste; pepper, salt and four tablespoonfuls of cream; after it is heated through add two well-beaten eggs; then turn the mixture into a buttered frying pan, stirring until it is very hot and becomes a delicate brown on the underside. Place a hot dish over the pan, which must be reversed when turned out to be served.

**SCALLOPED TOMATOES**  
Butter the sides and bottom of a pudding-dish. Put a layer of bread crumbs in the bottom; on them put a layer of sliced tomatoes; sprinkle with salt, pepper and some bits of butter, and a very little white sugar. Then repeat with another layer of crumbs another of tomato and seasoning until full, having the top layer sliced of tomato, with bits of butter on each. Bake covered until well cooked through; remove the cover and brown quickly.

**ORANGE CHARLOTTE**  
For two molds of medium size soak half a box of gelatine in half a cupful of water for two hours. Add one and a half cupfuls of boiling water and strain. Then add two cupfuls of sugar one of orange juice and pulp and the juice of one lemon. Stir until the mixture begins to cool, or about five minutes; then add the whites of six eggs, beaten to a stiff froth. Beat the whole until so stiff that it will only just pour into molds lined with sections of orange. Set away to cool.

**Nuts Toast**  
Cut four or five hard-boiled eggs into slices. Put a piece of butter half the size of an egg into a saucepan and when it begins to bubble add a finely chopped onion. Let the onion cook a little without taking color, then stir in a teaspoonful of flour. Add a cupful of milk and stir until it becomes smooth; then put in the slices of eggs and let them get hot. Pour over neatly trimmed slices of hot buttered toast. The sauce must be seasoned to taste with pepper and salt.

**Apple Toast**  
Cut six apples into quarters, take the core out, peel and cut them in slices; put in the saucepan an ounce of butter, then throw over the apples about two ounces of white powdered sugar and two tablespoonfuls of water; put the saucepan on the fire, let it stew quickly, toss them up, or stir with a spoon; a few minutes will do them. When tender cut two or three slices of bread half an inch

thick; put in a frying pan two ounces of butter, put on the fire; when the butter is melted put in your bread, which fry to a nice yellowish color; when nice and crisp take them out place them on a dish, add a little white sugar over the apples about an inch thick. Serve hot.

**Hashed Beef On Toast**  
Chop a quantity of cold roast beef rather fine and season it well with pepper and salt. For each pint of meat add a level tablespoonful of flour. Stir well and add a small teacupful of soup-stock or water. Put the mixture into a small stewpan and after covering it, simmer for twenty minutes. Meanwhile, toast half a dozen slices of bread nicely and at the end of the twenty minutes spread the meat upon them. Serve at once on a hot dish. In case water be used instead of soup stock, add a tablespoonful of butter just before spreading the beef upon the toast. Any kind of cold meat may be prepared in a similar manner.

**French Stew**  
Grease the bottom of an iron pot, and place in it three or four pounds of beef; be very careful that it does not burn and turn it until it is nicely browned. Set a muffin ring under the beef to prevent its striking. Add a few sliced carrots, one or two sliced onions and a cup full of hot water, keep covered and stew slowly until the vegetables are done. Add pepper and salt. If you wish more gravy, add hot water, and thicken with flour. Serve on a dish with the vegetables.

**Chicken Patties**  
Mince up fine cold chicken, either roasted or boiled. Season it with pepper and salt, and a little minced parsley and onion. Moisten it with chicken gravy or cream sauce, fill scalloped shells that are lined with pastry with the mixture, and sprinkle bread crumbs over the tops. Put two or three tiny pieces of butter over each, and bake brown in a hot oven.

**FRUIT BLANC MANGE**  
Stew nice, fresh fruit (cherries, raspberries and strawberries being the best,) or canned ones will do; strain off the juice and sweeten to taste; place it over the fire in a double kettle until it boils; while boiling, stir in cornstarch wet with a little cold water, allowing two tablespoonfuls of cornstarch to each pint of juice; continue stirring until sufficiently cooked; then pour into molds wet in cold water and set away to cool. Serve with cream and sugar.

**MUTTON CUTLET (BAKED)**  
Prepare them the same as for frying, lay them in a dripping pan with a very little water at the bottom. Bake quickly, and baste often with butter and water. Make a little brown gravy and turn over them when they are served.

**ROAST SPARERIBS**  
Trim off the rough ends neatly, crack the ribs across the middle, rub with salt and sprinkle with pepper, fold over, stuff with turkey dressing, sew up tightly, place in a dripping-pan with a pint of water, baste frequently, turning over once so as to bake both sides equally until a rich brown.

**TO ROAST BEEF HEART**  
Wash it carefully and open it sufficiently to remove the ventricles, then soak it in cold water until the blood is discharged; wipe it dry and stuff it nicely with dressing, as for turkey; roast it about an hour and a half. Serve it with the gravy, which should be thickened with some of the stuffing. It is very nice hashed. Served with currant jelly.

**Apple and Peach Meringue Pie**  
Stew the apples or peaches and sweeten to taste. Mash smooth and season with nutmeg. Fill the crusts and bake until just done. Put on no top crust. Take the whites of three eggs for each pie and whip to a stiff froth, and sweeten with three tablespoonfuls of powdered sugar. Flavor with rosewater or vanilla, beat until it will stand alone; then spread it on the pie one-half to one inch thick; set it back into the oven until the meringue is well "set". Eat cold.

## Open

From 7 Till 10 in the Evening

Groceries can be secured at any time from the confectionery store which is a part of this establishment.

### SPECIALS

- Watermelon, per pound 2c
- Fresh Milk, per quart 11c
- Bread, per loaf 12c and 17c
- Kerosene, per gallon 22c
- Gasoline, per gallon 30c
- Vinegar, per gallon 45c
- Brick Ice Cream, qt. 65c
- Ice Cream in carton, qt. 60c
- Cane Sugar per 100 pounds \$22.25

### Economy Grocery

Lane Morley  
1601 Center St. Phone 1492

## Bread Prices Reduced

Beginning Monday August 16th we will sell our

**Large Loaf at 16c**  
**Small Loaf at 11c**

The size of the loaf will not be changed, you get the same size and quality as is now selling at 13c and 18c.

### SEE IT BAKED

in our new Edison electric ovens, the very latest in bread baking.

Try our cakes, pies, cream puffs, raisin cookies, oatmeal cookies, cup cakes, dou ghnuts, rolls and buns.

## Peerless Bakery

Philip Winters, Prop.

170 No. Commercial St.

Phone 247

## U. S. Government Inspected Fresh and Smoked Meats

## CROSS MARKET

Meats of Quality and Flavor

## SALEM BUSICKS ALBANY

Retailers at Wholesale Prices

## WATERMELON

Time is here they are at their best now, we have just unloaded one of the best Cars of Melons ever brought to the Salem Market.

Eat Them **2c** Per Pound

No Melons Delivered Saturday

- Beef to boil, per lb. - 12 1/2c
- Fresh Liberty Steak, per lb. 15c
- Fresh Sausage, per lb. - 15c
- Pure Lard, guaranteed, No. 5 pail - \$1.00
- Swift's Jewel Shortening, No. 5 pail - 95c
- Shortening, small pail - 40c

### FISH AND POULTRY

- Fresh Chinook Salmon, whole or half, per lb. - 25c
- Special prices in 50 lb. lots for canning.

NOT IN THE COMBINE

## Midget Market

Originators of Low Prices  
361 State Street

We close at 7:00 p. m. Saturdays.